

dining abode

WITH THOMAS JOHNS

Canape & Cold Buffet Menu

Canapes

Cold

Sydney Rock, Pacific Oysters, Citrus Ponzu, Mignonette
Crisp Wonton, Asparagus, Zucchini, Miso
Peking Duck Rice Paper Rolls
Blue Cheese, Celery, Date Tuilles
Marinated Sardines, Green Olives, Capsicum On Toast
Ceviche Of Kingfish, Mango, Coconut, Lime
Spanner Crab, Sweetcorn Tartlet
Lobster, Smoked Salmon Mousse
Seared Scallop, Fennel, Orange
Cured Ocean Trout, Pickled Cucumber
Blue Fin Tuna, Seaweed Salad, Wasabi
Spanner Crab, Taramasalata, Celeriac, Trout Roe, Rye
Prawn Cocktail, Smoked Salmon Parcels
Serrano Ham, Watermelon, Liquorice
Chicken Liver Parfait, Brioche, Figs
Smoked Salmon, Dill, Mustard, Rye
Seared Beef Fillet, Truffle Aioli
Wagyu Bresaola, Spiced Pear, Hazelnuts
Boneless Quail, Soy, Honey, Ginger
Apple Coleslaw, Walnut Praline, Poppyseed Wafer
Parmesan Custard, Crisp Prosciutto, Peach, Walnut Crumbs
Pumpkin Mousse, Blue Cheese, Candied Pepitas

Hot

Sweetcorn Veloute, Coconut, Lime
North African Spiced, Spinach, Fetta Rolls
Pumpkin, Smoked Corn, Spinach, Parmesan Arancini
King Prawn Tempura, Chilli, Lime Mayonnaise
Seared Salmon, Sweetcorn, Pickled Cucumber
Snapper, Crab, Sweetcorn Croquettes, Parsley Aioli
Steamed Scallops, Ginger, Shallot
Crisp Duck Confit Parcel, Cherry Compote
Pork Belly, Peach, Pistachio

Polenta Chips, Parmesan Custard, Ancho Rosemary Salt
Smoked Kingfish, Doughnuts, Crème Fraiche, Mandarin, Sea Greens
Truffle Pecorino, Shitake, Sweet Onion Toasties
Chicken, Sweetcorn, Miso Cigars
Crisp Lamb, Smoked Eggplant, Lemon
Roast Chicken, Black Olive Caramel, Parmesan
Pork Tenderloin, Shitake, Truffle Soy, Puffed Grains
Lamb Riblets, Pistachio, Mustard, Pomegranate
Zucchini Flowers, Prawns, Sauce Vierge
Portobello Mushrooms, Potato, Caramelised Onion, Fetta Tart

Burgers, Tacos, Boxes

Pork Tacos: Crisp Pork Belly, Pineapple, Cabbage, Shallots, Chilli, Coriander
Lamb Tacos: Lamb Breast, Harissa, Smoked Eggplant, Lemon
Beef Tacos: Pulled Braised Beef, Mushrooms, Jalapeno, Tomato, Lettuce
Chicken Tacos: Slow Roast Spiced Chicken, Scorched Corn, Shallots, Coriander, Aioli
Salmon Tacos: Ancho Crusted Salmon Fillet, Sweetcorn Salsa, Avocado
Prawn Tacos: Sauteed Prawn, Spiced Coleslaw, Lime Mayonnaise
Hot Dog: Grilled Frankfurt, Jalapenos, Mayonnaise, Grated Cheese, Soft Roll
Mini Angus Beef Burgers, Lettuce, Pickles, Caramelised Onion, Cheese, Mustard
Spiced Fried Chicken, Coleslaw, Hot Sauce

Substantial

Crisp Octopus, Snow Peas, Soya Beans, Honey, Sesame Dressing
Deep-Fried Spiced Hawkesbury Calamari, Squid Ink Aoli
Seafood Risotto of Prawns, Salmon, Scallops, Saffron
Crisp Pork Belly, Beanshoot, Green Mango, Chilli, Lime, Coriander
Curried Goat (National Dish of Jamaica) – Diced Goat Leg Cooked in Sweet Fragrant Spices,
Rice, Kidney Beans
Seared Ocean Trout, Miso, Alaskan Crab, Soybeans, Asian Greens
Chicken, Zucchini Flowers, Peas, Watercress, Green Beans, Pesto
Lamb Tagine, Wild Rice, Spiced Yoghurt, Harissa
Blue Eye Cod, Sea Succulents, Peas, Asparagus, Seaweed Emulsion
Asparagus, Peas, Zucchini, Spinach, Myrtle Risotto

Dessert

Roast Coconut Pannacotta, Shaved Pineapple, Passionfruit Foam, Lychee Sorbet
Berries, Crisp Meringue, Vanilla Cream, Jelly, Edible Flowers
Dark Chocolate, Cherries, Coconut
Peach, Raspberries, Vanilla Mascarpone, Berry Granola

Mini Passionfruit Macaroons

White Chocolate, Cherry, Pistachio Nougat

Roast Pineapple, Mini Waffles, Mascarpone, Passionfruit, Kaffir Lime

Sample Cold Buffet

Marinated Olives, Salted Seaweed Popcorn

Organic Light Rye Rolls

Spanner Crab, Taramasalata, Roe, Rye

Peking Duck Rice Paper Rolls

Rock, Pacific Oysters, Ponzu Dressing

Spinach, Fetta, Puff Pastries

Beetroot Cured Salmon, Fennel, Mandarin, Myrtle

Fetta, Watermelon, Shaved Fennel, Olive Powder, Radish Salad

Blue Swimmer Crab Meat, Sweetcorn, Avocado, Chilli, Lime Aioli

Roast Pumpkin, Cumin Carrots, Cous Cous, Spiced Yoghurt, Seeds

Chicken Breast, Avocado, Crisp Pancetta, Cos, Parmesan, Mustard Aioli

Polenta Chips, Pepperonata, Radicchio, Pesto

Sashimi of Tuna, Ocean Trout, Kingfish, Sesame Seaweed, Pickled Daikon

Marinated Octopus, Chorizo, Fennel, Green Olive, Chilli

Citrus Cured Ocean Trout, Wasabi, Shiso Mayonnaise

Yamba Prawns, Green Mango, Vietnamese Mint

Tea Smoked King Salmon, Soybeans, Soba Noodles, Lime Dressing

Selection of Smoked Eggplant, Pesto, Beetroot Mayonnaise

Serrano Ham, Shaved Fennel, Parmesan Custard

Pork, Shitake, Hazelnut Terrine, Mandarin Compote

Whole Deboned, Stuffed, Rolled Organic Chicken

Charcuterie: Cured Beef, Spanish Salami, Prosciutto,

Glazed Kurobuta Ham, Pomegranate Molasses

Slow Roast Beef Sirloin, Mushroom, Parsley, Horseradish

Chicken Liver Parfait, Toasted Brioche, Quince Chutney

Cremeux Argental Brie, Glazed Figs, Crackers, Grissini

White Chocolate, Cranberry, Pistachio Nougat

Mini Berry Trifles

Passion Fruit Macaroons

White Chocolate Pannacotta, Fresh Berries, Pistachio

Dark Chocolate, Cherries, Coconut

Rhubarb, Apple, Frangipane Tart, Lemon Verbena